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/eat & drink listings

>> navigating COOKING CLASSES

SHARPEN YOUR KNIVES—
AND YOUR SKILLS

BY MARISSA TINLOY

Like food but fear the kitchen? Now is the time to overcome that anxiety. Just as Los Angeles offers a plethora of international dining options, it also boasts plenty of places and programs to hone your culinary skills. So roll up those sleeves, throw on an apron and hit the stovetop running.



JANE BROOKER

Cooking with class

Andrew's Cheese Shop

The classroom: Andrew's is a low-key, high-end cheese shop on Montana, and its weekly(-ish) classes follow its ears and to manage joints. Wine dominate per night. Notice a and check na Ave.,

Andrew's Cheese Shop

The classroom: Andrew's is a low-key, high-end cheese shop on Montana, and its weekly(-ish) classes follow suit. Interested in cheese from A to Z? Andrew's has it all, from Abbaye de Belloc (dating back 3,000 years and very wine-friendly) to Zamorano (closely related to manchego). It's one of the stinkiest, smartest cheese joints in town. **The specialty:** Cheese 101, Sparkling Wine and Cheese, and Spanish Wines and Cheese dominate Thursday nights, while Grilled Cheese and Beer night takes over the first Sunday of each month. Notice a theme? Space fills fast, so make reservations and check andrewscheese.com for exact dates. **728 Montana Ave., Santa Monica, 310-393-3308**

EatzLA

The classroom: We'd be hard-pressed to think of a better place to learn and eat than EatzLA. Greeted with a snack to start and with the cocktails quickly rolling, Eatz is relaxed but attentive, enjoyable and educational. This is a school that tastily balances all that's best in the cooking world: delicious food, full drinks and a delightful evening atmosphere. **The specialty:** Eatz has a full menu of ongoing culinary opportunities. Looking for foreign fun? Try the Sushi Soiree or Flight to India. Day-to-day dining? How about Your Home Steakhouse? Also check out the Condensed Culinary School, a six-part evening series touching on topics from basic knife, stock, sauce and soup skills to seafood, entrees galore and baking from scratch. **1022 1/2 N. Gardner St., West Hollywood, 310-824-3586**

The New School of Cooking

The classroom: Located in artsy Culver City, the New School offers professional cooking and baking classes as well as recreational classes that are nothing but pure, delicious fun. Starting with a lengthy, tasty menu, the leading chef explains and educates, then divvies up the foods for a hands-on taste-bud-teasing experience. Post-cooking, the sit-down feast is worth the wait. **The specialty:** There's a range of worldly (Authentic French Crepes), skill-building (Roasting) and ingredient-based (Baking with Chocolate) courses. Try the Cheese Seminar or the Evening in Emilia-Romagna (distinctive Italian food) or for a fun, sweet twist, become an expert with the Caramel Knowledge class. **8690 Washington Blvd., Culver City, 310-842-9702**

Sushi Girl

The classroom: This roving one-woman sushi wonder travels the city (and beyond) with a how-to kit in tow. In awe of the swift-serving chefs behind the counter? Envy no longer, raw-fish-eating friends. Make reservations online, break open that bottle of sake, and get the good times (and the rice, fish and seaweed) rolling. **The specialty:** The MakeSushi! series lets soon-to-be sushi chefs decide for themselves—the basics, the basics and beyond, or a private lesson complete with the how-tos on hand rolls, cut rolls, nigiri, etiquette and ingredient purchasing. **Location varies, e-mail info@thesushigirl.com or call 310-880-4010**

cutest place to cook in town. And while it's definitely a dining darling, Chez also offers the real deal on modern recipes and what's good to eat. **The specialty:** We all know Trader Joe's rocks our grocery-store socks. Now learn how to make the most of the latest TJ tasties. Cherie also teaches a *Saveur*-sponsored class on authentic French cooking. Different classes are offered weekly and rotate every month or so. **1401 Foothill Blvd., La Canada Flintridge, 818-952-7217**

Chicks with Knives

The classroom: With a sharp name and a smart approach to cooking, the Chicks with Knives promise pure S.O.L.E. food in all their classes. That's sustainable, organic, local and ethical. **The specialty:** These small, intimate classes rove across L.A. and tackle four-course menus. Whether in private homes or at the Chicks' kitchen in Hancock Park, hands-on classes such as Cooking Essentials make the Chicks a must. **Location varies; e-mail info@chickswithknives.com**

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